Food Chemistry **47** (1993) 425–428

CONTENTS OF VOLUME 47

Number 1

Emulsifying properties of protein fractions prepared from heated milk 1
H. SINGH (New Zealand), P. F. FOX & M. CUDDIGAN (Ireland)

Storage properties of melon seeds (*Cucumeriopsis edulis*) 7
O. N. UBANI, J. S. OPADOKUN, J. O. WILLIAMS, A. AKIMNUSI, D. A. AKANO & J. N. IKEORAH (Nigeria)

Antimutagenicity of a partially fractionated Maillard reaction product 11
G.-C. YEN & L.-C. TSAI (Taiwan)

Synthesis and taste properties of maltose and maltitol analogues 17
I. TOUFEILI (Lebanon) & S. DZIEDZIC (UK)

Content of non-protein tryptophan in human milk, bovine milk and milk- and soy-based formulas 23
G. ALLEGRI, M. BIASIOLO, C. COSTA, A. BETTERO & A. BERTAZZO (Italy)

Chemical, physicochemical and in-vitro fermentation characteristics of dietary fibres from *Palmaria palmata* (L.) Kuntze 29
M. LAHAYE, C. MICHEL & J. L. BARRY (France)

Protease inhibitors and lectins in cowpea 37
E. MARCONI (Italy), N. Q. NG (Nigeria) & E. CARNOVALE (Italy)

Nutrient composition of mechanically separated and surimi-like seal meat 41
F. SHAHIDI & J. SYNOWIECKI (Canada)

Phenolic composition of white grapes (Var. Airen). Changes during ripening 47
B. FERNÁNDEZ DE SIMÓN, T. HERNÁNDEZ & I. ESTRELLA (Spain)

The thermostability of purified mango isoperoxidases 53
A. A. KHAN & D. S. ROBINSON (UK)

Protein nutritional value of extrusion-cooking defatted lung flour 61
M. A. CAMPOS (Brazil) & J. A. G. ARÊAS (Brazil)

Rice bran and wheat bran: selective effect on plasma and liver cholesterol in high-cholesterol fed rats 67
J.-M. ROUANET, C. LAURENT & P. BESANÇON (France)

The effect of pulp holding time and pectolytic enzyme treatment on the acid content in apple juice 73
L. POLL (Denmark)

Research Note

Characterisation of Nigerian citrus seed oils 77
K. AJEWOLE & A. ADEYEYE (Nigeria)

ANALYTICAL METHODS SECTION

Physicochemical and biological factors influencing methylfolate stability: use of dithiothreitol for HPLC analysis with electrochemical detection 79
M. D. LUCOCK, M. GREEN, R. HARTLEY & M. I. LEVENE (UK)

The partition of ascorbic and dehydroascorbic acid in vitamin C-containing Guatemalan foods . 87
J. QUÁN DE SERRANO, L. DE GONZÁLEZ & N. W. SOLOMONS (Guatemala)

Separation and determination of carotenoids, retinol, retinal and their dehydro forms by isocratic reversed-phase HPLC 93
A. GUILLOU (France/Canada), G. CHOUBERT (France) & L. DE LA NOÜE (Canada)

Bibliography on analytical food chemistry 101

Book Reviews 109

Food Chemistry **47** (1993)—© 1993 Elsevier Science Publishers Ltd, England. Printed in Great Britain

Number 2

Effect of phospholipid on protein structure and solubility in the extrusion of lung proteins . . 111
S. H. PRUDÊNCIO-FERREIRA & J. A. G. ARÊAS (Brazil)

Vegetables as sources of α-linolenic acid in Indian diets 121
GHAFOORUNISSA & J. PANGREKAR (India)

Effect of pH on some cooking properties of cowpea (*V. unguiculata*) 125
A. O. ONIGBINDE & V. ONOBUN (Nigeria)

Approach to the design of model systems for food additive-food component interactions . . 129
B. L. WEDZICHA, S. J. GODDARD & A. ZEB (UK)

Amylodextrins containing β-glucan from oat flours and bran 133
G. E. INGLETT (USA)

Effects of meat curing agents and phosphates on thiobarbituric acid (TBA) numbers of ground beef determined by the aqueous acid extraction TBA–C_{18} method 137
S. RAHARJO, J. N. SOFOS & G. R. SCHMIDT (USA)

The major seed proteins of *Theobroma cacao* L. 145
J. VOIGT, B. BIEHL (Germany) & S. K. S. WAZIR (Malaysia)

Effect of processing on the proximate composition and functional properties of cowpea (*Vigna unguiculata*) flour 153
S. Y. GIAMI (Nigeria)

Nutrient composition, protein quality and antinutritional factors of some varieties of dry beans (*Phaseolus vulgaris*) grown in Burundi 159
Z. BARAMPAMA & R. E. SIMARD (Canada)

Degradation of water-soluble fibre polysaccharides in carrots after different types of processing . 169
M. NYMAN, T. NYLANDER & N.-G. ASP (Sweden)

Effect of domestic processing and cooking methods on in-vitro starch digestibility of different pea cultivars (*Pisum sativum*) 177
S. BISHNOI & N. KHETARPAUL (India)

Research Note

Pectinesterase extraction from papaya 183
A. FAYYAZ, B. A. ASBI, H. M. GHAZALI, Y. B. CHE MAN & S. JINAP (Malaysia)

ANALYTICAL METHODS SECTION

A nutritionally valid procedure for measuring soluble dietary fibre 187
J. A. MONRO (New Zealand)

Validation of chemical measures of calcium with bioassay of calcium-fortified cottage cheese . . 195
O. REYKDAL (Iceland) & K. LEE (USA)

A new flow-injection spectrophotometric method for the determination of tannins in tea and beer using iron (III) and 1,10-phenanthroline 201
C. TOMÁS, M. CELESTE, A. CLADERA, E. GÓMEZ, J. M. ESTELA & V. CERDÀ (Spain)

Determination of trace elements in Brazilian beers by ICP-AES 205
I. MATSUSHIGE & E. DE OLIVEIRA (Brazil)

Quantitative determination of chymosin activity by thrombelastography 209
A PICÓN, P. GAYA & M. NUÑEZ (Spain)

Bibliography of analytical food chemistry 213

Book Reviews 219

Number 3

Purification, properties and factors affecting the activity of *Trichoderma viride* cellulase . . 221
Z. A. OLAMA, M. A. HAMZA, M. M. EL-SAYED & M. ABDEL-FATTAH (Egypt)

Effects of different organic acids on the adhesion between polyethylene film and aluminium foil . 227
G. OLAFSSON, M. JÄGERSTAD, R. ÖSTE, B. WESSLÉN & T. HJERTBERG (Sweden)

Application of pattern recognition techniques to sensory and gas chromatographic flavor profiles of natural orange aroma 235
J. C. C. LIN, S. NAGY & M. KLIM (USA)

Effect of processing on the antinutritive factors and nutritive value of rapeseed products . . 247
E. H. MANSOUR, E. DWORSCHÁK, A. LUGASI, Ö. GAÁL, É. BARNA & A. GERGELY (Hungary)

Chemical composition of four varieties of Nigerian benniseed (*Sesamum indicum*) 253
D. A. DASHAK & C. N. FALI (Nigeria)

Conjugated linoleic acid concentrations in processed cheese containing hydrogen donors, iron and dairy-based additives 257
N. C. SHANTHA & E. A. DECKER (USA)

The effect of formaldehyde on the aggregation behaviour of bovine serum albumin during storage in the frozen and unfrozen states in the presence and absence of cryoprotectants and other low molecular weight hydrophilic compounds 263
C. SOTELO & I. M. MACKIE (UK)

Variations in the amounts of individual flavanols in a range of green teas 271
W. E. PRICE & J. C. SPITZER (Australia)

The potential of bambara groundnut (*Vigna subterranea*) in vegetable milk production and basic protein functionality systems 277
S. H. BROUGH, S. N. AZAM-ALI & A. J. TAYLOR (UK)

Effect of glycerol on the kinetics of the glucose-glycine-sulphite reaction 285
I. R. BELLION & B. L. WEDZICHA (UK)

ANALYTICAL METHODS SECTION
Quantitative determination and profiling of total sulphur compounds in garlic health products using a simple GC procedure 289
X. YAN, Z. WANG & P. BARLOW (UK)

Quantitative analysis on linamarin in cassava using a cassava β-glucosidase electrode . . . 295
H.-H. YEOH (Singapore) & V.-D. TRUONG (Philippines)

Determination of ethylenethiourea and propylenethiourea in tomato products and in fruit purees . 299
L. BOLZONI, A. SANNINO & M. BANDINI (Italy)

Determination of the fruit content of jam using Fourier Transform Infrared Spectroscopy . . 303
R. H. WILSON, P. T. SLACK, G. P. APPLETON, L. SUN & P. S. BELTON (UK)

Bibliography of analytical food chemistry 309

Book Reviews 319

Number 4

Cholesterol oxidation in whole milk powders as influenced by processing and packaging . . 321
S-H. CHAN, J. I. GRAY, E. A. GOMAA, B. R. HARTE (USA), P. M. KELLY & D. J. BUCKLEY (Ireland)

Nitrogen metabolism in harvested asparagus: No difference between light and dark storage at 20°C 329
P. L. HURST, G. A. KING, D. C. WOOLLARD & W. M. BORST (New Zealand)

Antinutritional content of developed weaning foods as affected by domestic processing . . . 333
P. GAHLAWAT & S. SEHGAL (India)

Chemical changes during cooking of wheat 337
A. R. CLAWSON & A. J. TAYLOR (UK)

The effect of citrate anions on the kinetics of cupric ion-catalysed oxidation of ascorbic acid . . 345
F. ŞAHBAZ & G. SOMER (Turkey)

Ethanolic precipitation: A source of error in dietary fibre determination 351
E. MAÑAS & F. SAURA-CALIXTO (Spain)

Tartaric acid in frozen musts and wines. Optimization of Rebelein's method and validation by HPLC 357
L. ALMELA, I. LÁZARO, J. M. LÓPEZ-ROCA & J. A. FERNÁNDEZ-LÓPEZ (Spain)

Synthesis and taste properties of sodium disubstituted phenylsulfamates. Structure–taste relationships for sweet and bitter/sweet sulfamates 363
W. J. SPILLANE, M. B. SHEAHAN & C. A. RYDER (Ireland)

Variability in physico-chemical properties and nutrient composition of different pea cultivars. . 371
S. BISHNOI & N. KHETARPAUL (India)

An easy technique for rapid determination of dry-matter content in cassava roots (*Manihot esculenta* Crantz) 375
F. F. F. TELES, V. E. DE L. BORGES & J. C. GASPAR JR. (Brazil)

Quality evaluation of tomato pulp 379
S. PORRETTA, G. POLI, M. RONDELLI & G. ZANANGELI (Italy)

Nitrosamines in cured pork products packaged in elastic rubber nettings: An update 387
N. P. SEN, P. A. BADDOO & S. W. SEAMAN (Canada)

Phytic acid and selected mineral composition of seed from wild species and cultivated varieties of lupin 391
L. C. TRUGO, C. M. DONANGELO, Y. A. DUARTE & C. L. TAVARES (Brazil)

Research Notes

Some biochemical and microbiological changes during dehydrated attiéké storage 395
F. ABOUA (Ivory Coast)

Ocimum basilicum: A new non-conventional source of fibre 399
S. MATHEWS, R. S. SINGHAL & P. R. KULKARNI (India)

ANALYTICAL METHODS SECTION

Further observations on problems associated with the analysis of carotenoids by HPLC—2: Column temperature 403
K. J. SCOTT & D. J. HART (UK)

HPLC analysis of a backbone compound, β-benzyl-*N*-carbobenzoxy-L-aspartyl-D-alanine, of intense peptide sweeteners belonging to L-aspartyl-D-alanine amides 407
N. KIM, D. Y. KWON, H. D. HONG, C. MOK, Y. J. KIM &
Y. J. NAM (Republic of Korea)

Spectrophotometric determination of Maneb, Zineb and their decomposition products in some vegetables and its application to kinetic studies after greenhouse treatment 411
M. I. WALASH, F. BELAL, M. E. METWALLY & M. M. HEFNAWY (Egypt)

Bibliography of analytical food chemistry 417